



DEEP LAGOON

Sizzle Dining MENU



BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE



3-Course Meal • \$39 Per Person • Choice of one dish from each course

FIRST COURSE

HOUSE NEW ENGLAND CLAM CHOWDER

Our version of the traditional recipe with an abundance of chopped clams, diced potatoes, onions, celery & fresh herbs & spices in an exceptionally creamy chowder.

SEAFOOD GUMBO A seasonal assortment of seafood, andouille sausage, okra, Cajun trinity (celery, bell pepper, onion), & tomatoes simmered with special herbs & Cajun spices.

DEEP LAGOON'S SIDE HOUSE SALAD

A healthy blend of crisp salad greens topped with grape tomato, cucumber, carrots, croutons & cheddar cheese. Tossed in our lemon dijon dressing.

SIDE CAESAR SALAD Romaine lettuce pieces lightly tossed with our house Caesar dressing, shaved Parmesan cheese, seasoned croutons & parmesan tuile crisps.

HOT CRAB & CHEESE DIP An individual portion of our creamy blend of cheeses & crab meat, served with corn tortilla chips.

MUSSELS SORRENTO A personal helping of P.E.I. mussels simmered in a white wine garlic lemon butter broth with diced tomatoes. Served with baked crostinis for dipping.

HALF DOZEN OF GULF RAW OYSTERS ON THE HALF SHELL* Or steamed. **(Additional \$5)**

SECOND COURSE

HOGFISH & CHIPS Hogfish pieces dusted in our unique breading & deep fried to a golden brown, served with our French fries & homemade coleslaw.

TROPICAL MAHI Blackened fresh Mahi, topped with a homemade mango salsa. Served over mashed sweet potatoes & fried plantains.

ALASKAN SNOW CRAB

Served with your choice of two sides.

CHILI RUB TRIPLETAIL Fresh tripletail rubbed with sweet chili & secret spices, then grilled to perfection. Topped with avocado salsa & served over saffron yellow rice & asparagus.

SWORDFISH NEAPOLITAN Swordfish prepared in white wine, garlic, artichokes, tomato & basil. Served with butter whipped mashed potatoes & steamed garlic broccoli.

CHICKEN MARSALA Sautéed boneless chicken breast topped with a sweet marsala wine reduction & mushrooms. Served over linguini.

GROUPEL OSCAR Sautéed Fresh Black grouper served over a bed of jasmine rice. Topped with fresh hand-picked lump crab meat, hollandaise sauce, asparagus & bell pepper confetti. **(Additional \$10)**

"SURF & TURF" PETITE FILET & LOBSTER TAIL*

A petite 6oz filet & a Florida Spiny lobster tail. Served with butter whipped mashed potatoes & asparagus. **(Additional \$19)**

MISO GLAZED CHILEAN SEA BASS Fresh Chilean sea bass marinated in red miso & eastern spices, perfectly seared & then roasted to perfection. Served over a bed of jasmine rice & grilled asparagus. Garnished with wakame, julienne carrot salad & Mandarin glaze. **(Additional \$19)**

THIRD COURSE

OUR FAMOUS KEY LIME PIE Tart, creamy & sweet in a classic graham cracker crust.

PINEAPPLE UPSIDE DOWN CAKE

Served up warm & gooey.

BLUEBERRY MAPLE CAKE Thick, buttery cake layers inspired by flapjacks are baked with Wild Maine blueberries & stacked in layers on top of smooth maple cream.

Cannot be combined with any other offers except Summer of Wine.